



CHRISTMAS DAY MENU

3 COURSES £86 PER PERSON

Pre order only

PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £200 applies. Explore our full range of drinks packages – just ask a team member for details.

EARLY BIRD

Book your festive celebration by 1st October 2025 and quote EARLY BIRD to receive a complimentary welcome drink for each guest. T&C's apply.

For the table: Colchester oysters, caper and golden raisin purée, apple and chive dressing (£4 per oyster)
Colchester oysters, shallot dressing (£4 per oyster)

STARTERS

Smoked haddock rarebit crumpet, poached Burford Brown egg, nori seasoned straw potatoes, watercress
Seared scallops, pearl barley, caramelised cauliflower, samphire, clam velouté
Double-baked Dolcelatte soufflé, spiced pear, endive and pickled walnuts (v)
Smoked chicken filo tart, pickled guindilla chilli, crispy Parma ham, giant corn
Roasted artichoke flower, superstraccia, chimichurri, butter beans (vg)
Cured venison, celeriac and apple remoulade, smoked beets, marinated mini figs

MAINS

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket, maple carrots, cavolo nero, onion purée, roast potatoes
Roasted duck breast, potato gratin, charred radicchio, baked golden beets, sour cherry jus
Pan-fried halibut, chicken skin crumb, braised celery, wild mushrooms, chicken and bacon sauce
Vegan haggis, cheese and potato pie, black cabbage, maple glazed heritage carrots, smoked almonds, mushroom jus (vg)
Baked cod, roast garlic potato Kyiv, braised leeks, shellfish bisque
Beef Wellington, confit cabbage, broccoli purée, dolcelatte blue cheese, truffle jus
Harissa-folded halloumi, wood-roasted vegetables, hummus, buckwheat crumble

PUDDINGS

Christmas crumble tart, marmalade mandarins, vanilla brandy sauce (v)
Mint chocolate mousse bombe, yoghurt caramel, chocolate soil, hazelnut ice cream (v)
Pineapple tarte tatin, coconut sorbet, lemongrass syrup (vg)
Salted caramel crème brûlée, pistachio sugar cherry doughnut (v)
Mrs Kirkhams Lancashire Eccles cake, Oxford Blue, damson jelly

White miso and cranberry fudge (v)

ADDITIONAL SIDES

Roast potatoes (vg) £5
Orange and ginger glazed parsnips, toasted almonds (vg) £5
Roasted sprouts, apricot harissa (vg) £5
Glazed Dauphinoise potatoes (v) £8
Pigs in blankets, cranberry, sage and pork stuffing £8



Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

A FESTIVE MENU FOR YOUR LITTLE ONES IS AVAILABLE ON REQUEST